Army Center of Excellence, Subsistence

WELCOME

U S Army Culinary Arts

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Culinary Program

What is the Return on Investment in the Army Culinary Arts Program?

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Culinary Arts Program

- Objectives of the Army Culinary Program.
- What is Culinary Art?
- What do the judges look for when they evaluate?
- How can we train to win?
- Open Floor Discussion.

AR 30-22

1. Improve the overall quality of food and training.

2. Provide recognition for excellence in culinary arts.

3. Provide incentive for competitive food service programs within MACOMs.

THE GOLD MEDAL STANDARD

- **Well-planned, simple, cost-effective, and correctly portioned menus.**
- **Presented beautifully, seasoned to perfection.**
- **Correct textural features**
- **Cooked to the correct degree, and served at the correct temperature, (piping hot or cold), will 99% of the time come out on top.**
- **But only if the kitchen team skills, utilization of resources, timing, organization, smartness, showmanship, and cleanliness are beyond reproach.**

Improving Performance

1. Practice to current standard

2. Learn from feedback

3. Rehearse to new Standards

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U.S. Army Team 2000

Apprentices and Coach Miller

Christmas Meal

Easter Meal

Rock Sugar Coral

Christmas Meal

Easter Meal

Autumn

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TEAM

Spring

Rock Sugar Coral

Installation of the Year

- 75% of the Score comes from these Categories where the food is evaluated on quality, presentation, safety, and taste:
  - Army Senior Chef of the Year
  - Army Junior Chef of the Year
  - Field Cooking Competition
  - Nutritional Hot Food Challenge
  - Senior Contemporary
  - Junior Contemporary

Installation of the Year

- 12.5 of the Score comes from these Categories where the food is evaluated on presentation, composition, correct preparation, serviceability, artistic achievement, originality, degree of difficulty, work involved

  - Buffet Platter for eight
  - Three Course Meals three each
  - Hot entrée buffet for ten
  - Six Plated Appetizers
  - Six different Desserts
  - One Buffet Platter of Petite fours
  - One buffet centerpiece

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Culinary Knowledge Bowl

12.5% of total score